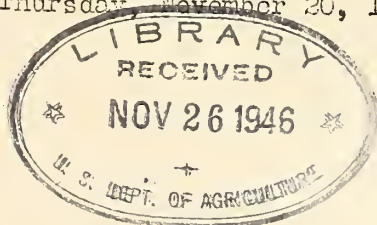
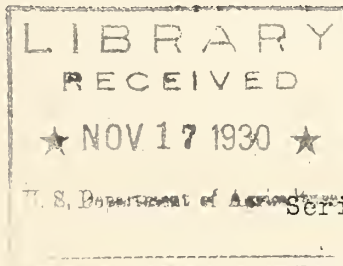


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732 Ray
Excerpt from a radio talk by
V. W. Vincent, Chief, Western
District, Food and Drug Administration,
U. S. Department of Agriculture,
delivered through Station KGO
San Francisco, California, -
Thursday, November 20, 1930.



HOW TO READ THE LABEL

Canned Fruit

The Government standard for canned fruit calls for the clean, sound product made from properly prepared fresh fruit, with or without water and sucrose, that is, cane or beet sugar. It may be processed in a hermetically sealed container or, first cooked and then packed in a suitable container, after which it is hermetically sealed.

California is the largest producer of canned fruit, both in volume and varieties packed and the grades established by the Cannery League of California can be said to be representative for California fruit. The principal varieties canned are apricots, pears, peaches, both halves and slices, cherries and plums. In the packing process, cans are filled as full as practicable with fruit and the spaces between the pieces filled with sugar syrup or water. Strength of sugar syrup varies with grade.

There are four general grades for all varieties, under the Cannery League specifications, namely, "Fancy", "Choice", "Standard" and "Seconds."

- (1) "Fancy" Apricots, peaches and plums are packed in 55% sugar sirup solutions; the "Choice" grade in 40% sugar sirup solution; the "Standard" grade in 25% sugar sirup solution; and the "Seconds" grade, which contains several classifications, may be in either a 10% sugar sirup solution, or a water pack. The "Fancy" grade requires fruit of very fine quality, free from blemishes, with the material uniform in size and symmetrical.
- (2) The "Choice" grade requires the use of ripe fruit of fine quality, free from blemishes and uniform in size. Except for sirup strength, the difference between "Choice" and "Fancy" grades is largely one of symmetry and workmanship.
- (3) In general, the "Standard" grades can be said to contain fruit of good quality, of reasonably good color and reasonably free from blemishes. There will not be quite the uniformity in size, color and degree of ripeness that is to be found in the two better grades.
- (4) You do not ordinarily see the "Seconds" since it is the material generally packed in large or No. 10 tins and the cans, if packed in California, have the word "Seconds" printed on the top of the can. If packed in a 10% sirup you will find the words "Seconds wholesome fruit unsuited for the better table grades - in light sirup." If packed in water, the same designation will appear except that instead of the words "In light sirup" will appear the phrase "Without added sugar."

You may find fruit heavily trimmed, with minor blemishes, that which is somewhat immature or over ripe, and that which is not so uniform in size or appearance, in the "Seconds" grade. The same grades, names and descriptions as given apply to pears, cherries and Muscat grapes, except for strength of sugar sirups employed. With these three fruits, the "Fancy" grade requires but a 40% sugar sirup; the "Choice" a 30% sugar sirup; and the "Standard" a 20% sugar sirup.

The standards provide a maximum number of apricots, pears, peaches and cherries that may be present in each size can of each grade and, in addition, maximum variation in the number of pieces of fruit that may be present in the individual cans.

My friends, the packers do not always tell you upon the labels which of their products are of "Fancy", "Choice" or "Standard" grade. The "Fancy" grade is generally to be found under the leading, or first, brands of packers or distributors. Look for the net-weight statement when you buy canned fruits. And, remember, when reading the advertisements offering bargains, that the No. 1 fruit can does not contain one pound but generally about 10 ounces, the No. 2 can contains about 1 lb. and 4 oz., the No. 2½ can about 1 lb. and 12 oz., and the No. 10 can, sometimes called a gallon, about 6 lbs. and 4 oz. The No. 10 can contains not a gallon, but about three quarts.

You may depend on your cans of fruit being well filled with fruit, and not essentially with sirup or water. Your Food and Drug Administration holds as adulterated such packs as contain more water, sirup or brine than is necessary for their proper preparation and sterilization. The fill-of-can requirement of the Food and Drug Administration is known to all packers and food and drug agents check them up.